



# FOOD ESTABLISHMENT INSPECTION REPORT

Subway 30253  
5 S. Main St.  
Uxbridge, MA 1569

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector	
B0A9E	2/19/20	5:45 PM 6:35 PM	Routine	Restaurant	J.Clarico	
Permit Number	Person In Charge	Variance	Priority	Priority f	Core	Score
2019-F066	Dhaval Patel -		2	3	2	82

## Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

Supervision					Protection from Contamination (Cont'd)				
	IN	OUT	NA	COS		IN	OUT	NA	COS
1. PIC present, demonstrates knowledge, and performs duties	1	<input checked="" type="checkbox"/>			15. Food separated and protected		<input checked="" type="checkbox"/>		
2. Certified Food Protection Manager		<input checked="" type="checkbox"/>			16. Food-contact surfaces; cleaned & sanitized		<input checked="" type="checkbox"/>		
Employee Health					Time/Temperature Control for Safety				
	IN	OUT	NA	COS		IN	OUT	NA	COS
3. Management, food employee and conditional employee knowledge, responsibilities and reporting		<input checked="" type="checkbox"/>			17. Proper disposition of returned, previously served,		<input checked="" type="checkbox"/>		
4. Proper use of restriction and exclusion		<input checked="" type="checkbox"/>			18. Proper cooking time & temperatures		<input checked="" type="checkbox"/>		
5. Procedures for responding to vomiting and diarrheal events	1	<input checked="" type="checkbox"/>			19. Proper reheating procedures for hot holding		<input checked="" type="checkbox"/>		
Good Hygienic Practices					20. Proper cooling time and temperature		<input checked="" type="checkbox"/>		
	IN	OUT	NA	COS	21. Proper hot holding temperatures		1	<input checked="" type="checkbox"/>	
6. Proper eating, tasting, drinking, or tobacco use		<input checked="" type="checkbox"/>			22. Proper cold holding temperatures		1	<input checked="" type="checkbox"/>	
7. No discharge from eyes, nose, and mouth		<input checked="" type="checkbox"/>			23. Proper date marking and disposition		<input checked="" type="checkbox"/>		
Preventing Contamination by Hands					24. Time as a Public Health Control; procedures & records			<input checked="" type="checkbox"/>	
	IN	OUT	NA	COS	Consumer Advisory				
8. Hands clean & properly washed		<input checked="" type="checkbox"/>				IN	OUT	NA	COS
9. No bare hand contact with RTE food or a pre-approved		<input checked="" type="checkbox"/>			25. Consumer advisory provided for raw/undercooked food			<input checked="" type="checkbox"/>	
10. Adequate handwashing sinks supplied and accessible	1	<input checked="" type="checkbox"/>			Highly Susceptible Populations				
Approved Source						IN	OUT	NA	COS
	IN	OUT	NA	COS	26. Pasteurized foods used; prohibited foods not offered			<input checked="" type="checkbox"/>	
11. Food obtained from approved source		<input checked="" type="checkbox"/>			Food/Color Additives and Toxic Substances				
12. Food received at proper temperature		<input checked="" type="checkbox"/>				IN	OUT	NA	COS
13. Food in good condition, safe & unadulterated		<input checked="" type="checkbox"/>			27. Food additives: approved & properly used			<input checked="" type="checkbox"/>	
14. Required records available: shellstock tags, parasite			<input checked="" type="checkbox"/>		28. Toxic substances properly identified, stored & used		<input checked="" type="checkbox"/>		
Repeat Violations Highlighted in Yellow					Conformance with Approved Procedures				
						IN	OUT	NA	COS
					29. Compliance with variance/specialized process/HACCP		<input checked="" type="checkbox"/>		

## Good Retail Practices

Safe Food and Water					Proper Use of Utensils				
	IN	OUT	NA	COS		IN	OUT	NA	COS
30. Pasteurized eggs used where required			<input checked="" type="checkbox"/>		43. In-use utensils: properly stored				
31. Water & ice from approved source					44. Utensils, equip. & linens: property stored, dried & handled				
32. Variance obtained for specialized processing methods			<input checked="" type="checkbox"/>		45. Single-use/single-service articles: properly stored & used				
Food Temperature Control					46. Gloves used properly				
	IN	OUT	NA	COS	Utensils, Equipment and Vending				
33. Proper cooling methods used; adequate equip. for temp.		<input checked="" type="checkbox"/>				IN	OUT	NA	COS
34. Plant food properly cooked for hot holding					47. All contact surfaces cleanable, properly designed,				
35. Approved thawing methods used					48. Warewashing facilities: installed, maintained & used; test				
36. Thermometers provided & accurate					49. Non-food contact surfaces clean				
Food Identification					Physical Facilities				
	IN	OUT	NA	COS		IN	OUT	NA	COS
37. Food properly labeled; original container					50. Hot & cold water available; adequate pressure				
Prevention of Food Contamination					51. Plumbing installed; proper backflow devices				
	IN	OUT	NA	COS	52. Sewage & waste water properly disposed				
38. Insects, rodents & animals not present					53. Toilet facilities: properly constructed, supplied, & cleaned				
39. Contamination prevented in prep, storage & display					54. Garbage & refuse properly disposed; facilities maintained				
40. Personal cleanliness	1	<input checked="" type="checkbox"/>			55. Physical facilities installed, maintained & clean		1	<input checked="" type="checkbox"/>	
41. Wiping cloths; properly used & stored					56. Adequate ventilation & lighting; designated areas use				
42. Washing fruits & vegetables					60. 105 CMR 590 violations / local regulations		<input checked="" type="checkbox"/>		

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal

*J. Clarico*

Inspector

*Jimmy*

PIC

Follow Up Required: ☐ Y Follow Up Date: \_\_\_\_\_

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**Inspection Report (Continued)**

Repeat Violations Highlighted in Yellow

- -

Code:

**Supervision****PIC present, demonstrated knowledge & performs duties****1 2-103.11 (O) Duties of Person in Charge - Establishment -**

**Pf** Signed statements not available Code: *The person in charge shall ensure that food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with law, to the PIC, information about their health and activities as they relate to diseases that are transmissible through food, as specified under paragraph 2-201.11(A).*

**Employee Health**

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## Procedures for Responding to vomiting and diarrheal events

## 5 2-501.11 Clean-up Vomiting &amp; Diarrheal Events - Establishment -

**Pf** No clean up kit *Code: A food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.*

## Preventing Contamination by Hands

## Adequate handwashing sinks properly supplied and accessible

## 10 5-202.12 (A)(B) Handwashing Sink, Installation - Establishment -

**Pf** Hand sink only 79 degrees *Code: A handwashing lavatory shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet. A steam mixing valve may not be used at a handwashing sink.*

## Time / Temperature Control for Safety

## Hot Holding Temperature

## 21 3-501.16 (A)(1) Proper Hot Holding Temps. - Kitchen -

**Pr** The temperature of the Meatballs in the Hot holding was 124 degrees. *Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained: at 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.*

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**22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Kitchen -**

- Pr** The temperature of the Steak in the Sandwich line was 44.5 degrees. Code: *Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*

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**Prevention of Food Contamination****Personal cleanliness****40 2-402.11 Hair Restraint Effectiveness - Establishment -**

- C** Hair tied back but doesn't have it restrained Code: *Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils and linens; and unwrapped single-service and single-use articles. This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles.*

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**Physical Facilities**

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## Physical Facilities installed, maintained &amp; cleaned

## 55 6-201.11 Floors, walls and ceilings - Establishment -

- C** Floor needs repair Code: Except as specified under section 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.



## Check List

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

UXBRIDGE BOARD OF HEALTH 2020 PRE-INSPECTION CHECKLIST

IN

PIC informed employees in verifiable manner of disease reporting

IN

Employees using barrier (I.e gloves, tongs, etc) when handling RTE foods?

IN

Employees eating/drinking in designated areas only. Drinks stored properly?

IN

Employees wearing clean uniform/proper hair restraints/fingernails maintained?

OUT

Hand washing sinks have soap, paper towels, 100 water and trash bin?

OUT

Wiping cloths stored properly and staff knowledgeable on testing

NA

Soap and sanitizing solutions at concentration and test strips available?

IN

Thermometers in all temperature holding units and available for testing food?

IN

Dish machines are working properly (wash temp/solutions per manufacturer)?

NA

Test strips and irreversible temp. devices used to confirm proper sanitization?

NA

Food deliveries are from approved sources, safely stored and transported?

IN

TCS / RTE foods are properly date marked?

IN

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Clean-up of vomit and diarrheal events procedures and kit available?

OUT

If applicable, grease trap logs are maintained and available?

IN

If 25 seats or more, choke saving certificate(s) available?

NA

## Check List Part 2

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

REQUIRED SIGNAGE

IN

"A copy of the last inspection report is available upon request."

OUT

Allergen Awareness Poster

IN

Allergen Notice on menu and/or menu board

IN

Current Town of Uxbridge Food Permit posted

IN

Certified Food Protection Manager certificate posted

IN

Allergen Awareness certificate posted

IN

Handwashing signage

IN

Consumer Advisory if raw or undercooked animal foods served as ready-to-eat

NA

## Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Walk-in freezer	Guacamole		1 °F
Kitchen	Walk-in freezer	Bread sticks		6 °F
Kitchen	Walk-in cooler	Cheese		42 °F
Kitchen	Walk-in cooler	Turkey		41 °F
Kitchen	Walk-in cooler	Soup		38 °F

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Kitchen	Walk-in cooler	Soup		38 °F
Kitchen	Sandwich line	Steak		44.5 °F
Kitchen	Sandwich line	Teriyaki chicken		40.5 °F
Kitchen	Sandwich line	Tuna		43 °F
Kitchen	Hot holding	Meatballs		124 °F
Kitchen	Under counter cooler	Guacamole		38 °F
Kitchen	Under counter cooler	Mozzarella		41.5 °F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

**Notes**

Need to repair women's room  
Hair ties are not hair restraints  
Fix the water at the hand sink. Only 79 degrees  
repair floor  
Have reporting illness forms signed and stored in folder  
Need a bodily fluids clean up kit